

Ultrafryer.

MODELS UE18 and UE20 ELECTRIC FRYING SYSTEMS



STANDARD FRYER FEATURES

- U23 Controller
- UltraClear Plus Filtration
- Tank – Stainless Steel Construction
- Cabinet – stainless steel front, door, & sides
- 1 ½" (3.81cm) full port drain valve for fast draining
- 9" (22.9cm) adjustable casters for leveling fryer
- Heat Tape

ULTRA CLEAR PLUS FILTRATION

- Simple two step filtration process makes filtering easy and fast
- Extra-large 3" (7.6 cm) drain lines with unique curve design drain spout virtually eliminates splashing. Spout swivels for ease of oil disposal
- 10 GPM (37.9 LPM) filter pump
- Large, 23.0 x 30.5" filter envelope for fast filtering all day
- Filtered oil return fitting assists cleaning frypot bottom
- Stainless Steel Filter pan with rear wheels for easy handling
- Filter pan lid is self-storing and out of the way

ACCESSORY ITEMS SHIPPED WITH UNIT

- 1-Tub Scraper
- 1-Filter Shovel Scoop
- 23.0" x 30.5" Filter Media Starter Pack (Qty 6)
- 1-Fryer Cleaning Brush
- 1-Drain Clean Out Rod
- X-Removable Basket Hangers (1 per Frypot)
- X-Fry Basket 16.37"L x 8"W x 6.75"D (2 per Frypot)

The Ultrafryer Electric Fryers are one of the biggest and most powerful fryers on the market. Available in combinations of 2 or 3 vats. Vat sizes of 18in. and 20in.

Available with UltraClear Plus or One Touch filtration. UltraClear Plus filtration is a two-step filtration process that makes filtering easy and fast.

The OneTouch filtration takes filtering to the next level by taking the guesswork out of filtering. The OneTouch filtration cleans your oil quickly and is 100% automatic with just press if a button. The 20" vat is perfect for high production restaurants.

MODELS INCLUDED

UE18 Series (70-110 lbs., 18 x 18" fry area)

UE20 Series (125 lbs., 20 x 20" fry area)

2 and 3 fryer lineups

MODEL OPTIONS AVAILABLE (AT ADDITIONAL COST)

ONE TOUCH FILTRATION

- One Touch Control
- Computer controlled auto filtration system
- Wifi Connectivity
- SOS (Smart Oil Sensing)

OPTIONS AVAILABLE (AT ADDITIONAL COST)

- Tank Covers
- Triple Baskets
- Boil Out Hose
- Wash Wand
- Basket Lifts
- HLUI Touchscreen Computer Fryer Control

CONNECTIVITY PART NUMBERS

(Requires One Touch Control)

MDD-1001 – Initial Equipment

MDD-1002 – Additional Equipment

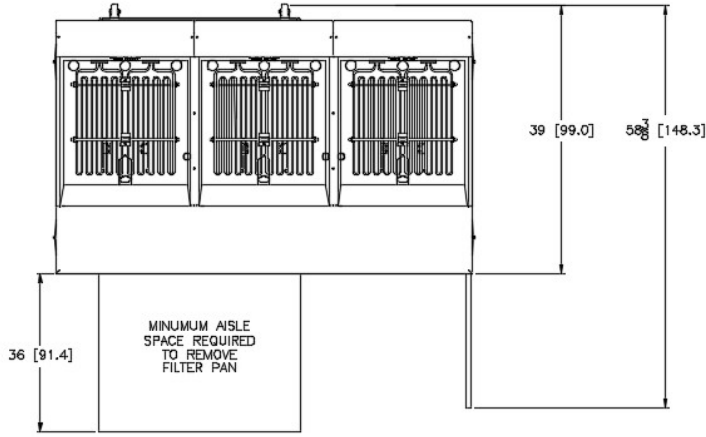
MDD-1003 – Additional Year (PhD SAAS)



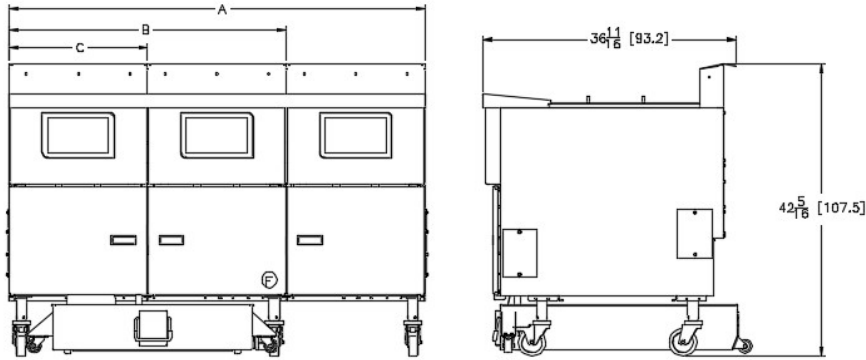
Pending Approvals



MODELS UE18 and UE20, ELECTRIC FRYING SYSTEMS



FRYER DIMENSIONS		
	MODELS	
	UE18	UE20
DIM A (3 VAT)	60 3/8" (153.35)	64.15/16" (164.93)
DIM B (2 VAT)	40 1/4" (102.24)	43 1/4" (109.93)
DIM C (Single)	20 1/8" (51.12)	21 5/8" (55.00)



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
UE (18, 18R, 18X)	18 x 18 in (45.7 x 45.7 cm)	6 in (15.2 cm)	99 Lbs (45 kg)
UE (20, 20R, 20X)	20 x 20 in (50.8 x 50.8 cm)	6 in (15.2 cm)	125 Lbs (57 kg)

FILTER SPECIFICATIONS

Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
170 Lbs (77 kg)	1/3 HP 50/60 Hz	10 GPM (37.9 LPM) @ 60 Hz	30.5 x 23 in (77.5 x 58.4 cm) Paper Envelope

SHIPPING WEIGHT (Approximate)

BASED ON SYSTEM CONFIGURATION, CONSULT FACTORY

ELECTRICAL REQUIREMENTS		Nominal Amps Per Line (50/60 HZ)													
		Single Phase (2 wire + ground)					3 Phase (3 wire + ground)					3 Phase "Y" (4 wire + ground)			
Model	KW	208	220	230	240	480	208	220	230	240	480	360/208	380/220	400/230	415/240
UE (18R, 20R)	20	97	91	87	84	42	56	49	51	49	25	33	31	29	28
UE (18, 20)	17	82	78	74	71	36	48	45	43	41	21	28	26	25	24
UE (18X)	15	73	69	66	63	32	42	40	38	37	19	25	23	22	21

Notes: 1. Supply Power for Filter is wired into the fryer's high voltage line terminal block, except for 480V which requires a separate single phase service. (115V,8.0A for North America and 220-240V,4.0A for Export).

CLEARANCES

Front min.	Floor min.	Combustible material			
36" (91.4 cm)	9" (22.86 cm)	Sides min.	6" (15.2 cm)	Rear min.	6" (15.2 cm)

